



HIGHWAY 12
VINEYARDS AND WINERY



Cozy French Dip Sandwich

This is one of the greatest quick and deeply satisfying sandwiches out there--perfect for a rainy day or a game day...or any day you want a salty, meaty, melty, crunchy juicy bite--OMG we're starvin' over here! You can't go wrong with this easy and simply scrumptious sandwich.

Ingredients:

1½ lbs. thinly sliced leftover roast or ribeye or thinly sliced deli roast beef

4 crusty French rolls or 1-2 French baguette's

8 slices Swiss cheese

Johnny's French Dip Au Jus (concentrate) **I've made my own au jus but this is a shortcut that is worth the time saving.*

Add horseradish sauce on the side--optional but yummy. (Horseradish, sour cream, little mayo, salt, pepper, chives little squeeze of lemon)

Building the sando's:

Pour concentrate and water into a saucepan and cook according to instructions.

When heated, add meat, making sure all is covered and heat through.

Meanwhile, split and butter the rolls or baguette and broil in the oven on a baking sheet until slightly brown and toasty.

Remove from oven, keeping oven on low broil and load each one up with meat, 2 slices of cheese on each and put them back in the oven and broil for a couple of minutes until melted.

Remove, cut diagonally in half, plate up and serve with the remaining au jus in small ramekins on each plate. Serve a bowl of horseradish sauce on the table if going that route (I do). Pour a glass of Highway 12 Reserve Cab and watch these sandos disappear! Plenty of napkins (maybe a sheet) and possibly a post-game day nap required!